



# TEMPRANILLO

2017  
McLAREN VALE

THE YEAR THAT: Anonymous person crashes a forklift into  
Brioni's brand spanking new ute....Corrina?

## HISTORY

With 300 acres of premium grapevines on the Taranga property, the Oliver family has over 50 blocks representing different grape varieties, clones, soil types & vine ages. Each vintage, different varieties & blocks will show their strength and from this has been born the 'SMALL BATCH' range. These wines have been handcrafted to speak of both the variety and the vintage in which they have been produced.

## AROMA

Olive pesto, bitumen, spice, gravy and cherry anise spirit.

## PALATE

Coating tannins, give depth and structure to the wine, cherry cola, mocha, dried herb and fresh sage. Delish!

## WINE & VINTAGE

Tempranillo is fast becoming a preferred variety in McLaren Vale, with its more savoury notes and rustic charm. We only use older French oak, letting the Tempranillo varietal characters sing. 2017 was a cooler and wet year in McLaren Vale, resulting in slow ripening and excellent concentration of flavour.

### THE YEAR THAT....

Brioni got a brand new ute. Corrina borrowed it to pick up some barrels on the first day she had it. Corrina hit the tailgate with the forklift and left a massive dent. Before Corrina took it back to Brioni, she had already sorted the crash repairer to fix it. Corrina paid the crash repairer in wine. Brioni is unlikely to let Corrina borrow her car again.

## WINEMAKER

*Corrina*

Corrina Wright, 6th Generation

## SMALL BATCH PRODUCTION

5466 bottles

## GRAPE VARIETY

100% Tempranillo

(pron. Tempran-ee-oh)

## REGION

100% McLaren Vale

## COLOUR

Bright maroon

## ALCOHOL

14 %



## WHAT THE WRITERS HAVE TO SAY [ 2017 VINTAGE ]

A fragrant, medium-bodied tempranillo with good varietal integrity. Gorgeous dark fleshy fruits with hints of dried olive and dark chocolate, gentle background earthiness and framing tannins. It is plush, supple and concentrated though still with a lightness and an energy. Serve with some rustic fare to mop up the tannins and accentuate the flavours.

92/100

Toni Paterson MW, The Real Review

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STARTED BY OUR  
GREAT GREAT GREAT  
GREAT GRANDFATHER.